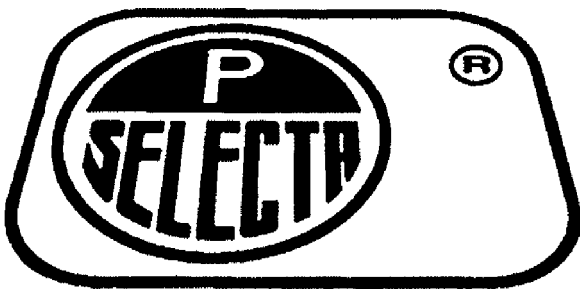


**GASTROVAC
20000**

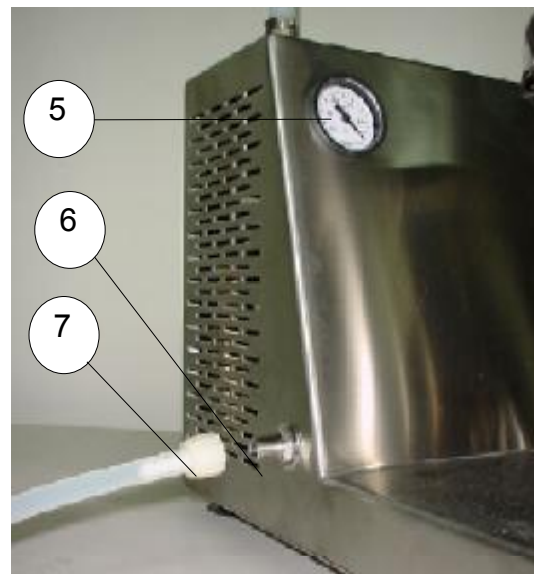
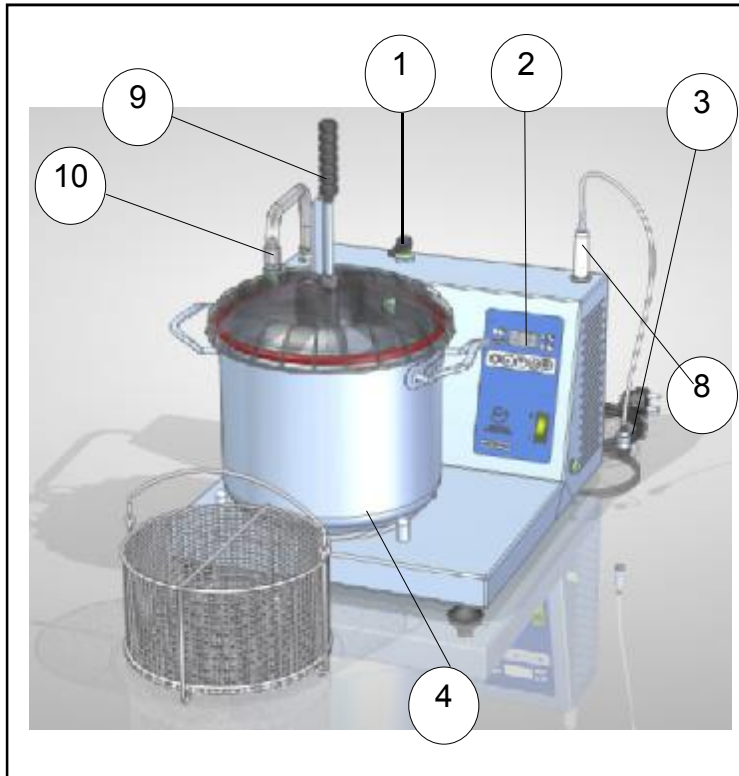
**VACUUM COOKING AND IMPREGNATION SYSTEM
PATENT 1057342U**



INDEX

2. GENERAL INFORMATION & SAFETY	8	
3. EQUIPMENT DESCRIPTION	9	
4. PACKING LIST	9	
5. INSTALLATION & ASSEMBLY	9	
6. OPERATION	1	0
7. STARTING UP	1	0
8. MAINTENANCE / CLEANING	11	
9. TECHNICAL SPECIFICATIONS / SPARE PARTS	1	2
10. TROUBLESHOOTING	1	2
11. WARRANTY	1	2

1. COMPONENTES



COOKING UNIT:

1. Vacuum valve
2. Control panel
3. Probe connector
4. Hotplate
5. Vacuum measure gauge
6. Condensation outlet connector
7. Condensation outlet hose
8. Pt100 probe
9. Basket lifting handle
10. Fixing basket lever

ENGLISH VERSION



2. GENERAL INFORMATION & SAFETY

- 1) *Handle the parcel with care. Unpack and check that the contents coincide with the packing-list. If any part is damaged or missing, please advise the distributor immediately.*
- 2) *Do not install or use the equipment without reading this handbook before.*
- 3) *This handbook must always be attached to the equipment and it must be available for all users.*
- 4) *If you have any doubts or enquiries, please contact with your supplier or the ICC technical service.*
- 5) **IMPORTANT! WE WILL NOT ACCEPT ANY EQUIPMENT TO BE REPAIRED IF IT IS NOT DULY CLEANED.**
- 6) *If any modification, elimination or lacking in maintenance of any device of the equipment by the user transgress the directive 89/655/CEE , the manufacturer is not responsible for the damage that can occur.*

3. EQUIPMENT DESCRIPTION

The Gastrovac is a compact appliance for cooking and impregnating in a vacuum. It functions as follows: by creating an artificial low pressure, oxygen-free atmosphere, the Gastrovac considerably reduces cooking and frying temperatures, maintaining the texture, colour and nutrients of the food. Moreover, the Gastrovac creates the "sponge effect": when the atmospheric pressure is restored, the food absorbs the liquid around it, allowing infinite combinations of foods and flavours.

It is basically a pot on a hot plate, connected to a vacuum pump. The pot has a device which allows the inner basket to be lifted, without losing the vacuum.

Maximal vacuum level reached is approximately -0,8 bar depending on working temperature.

The temperature is controlled by a probe placed on the bottom of the pot.

This equipment has a time counter with an acoustic signal from 1 to 99 minutes.

4. PACKING LIST

The standard equipment **20000** consists of the following components:

Vacuum cooking unit	
Lid	31 43
Cooking pot	14177
Temperature probe	43120
Basket with lid	05920
Condensed outlet pipe (silicone tube 10-6)	46042
Condensed outlet racord	34103
Instruction manual	80184

5. INSTALLATION & ASSEMBLY

Put the equipment on a horizontal and levelled surface leaving a space of 10 cm at the back and on each side of the appliance.

Connect the probe in the lateral connector. See picture.

Connect the condensation outlet to the hose waste. See picture.

Be sure that the voltage supply is the same as the one indicated on the characteristic plate of the equipment.

Do not use the equipment if it is NOT earthed.

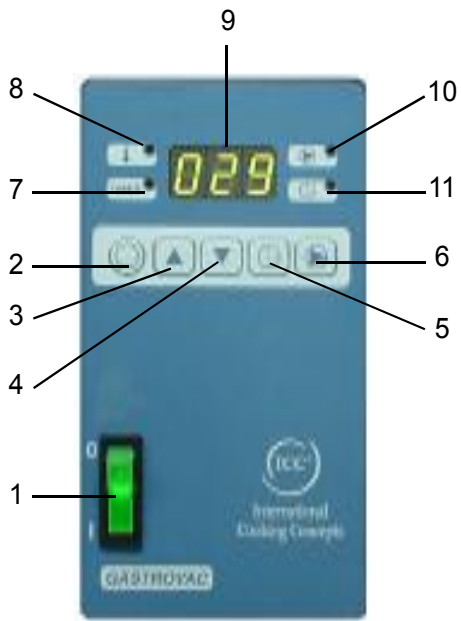
If you have to change the plug, bear in mind the following:

Blue cable: Neutral.

Brown cable: Phase.

Yellow/green cable: Earth.





6. OPERATION CONTROL PANEL:

1. Main switch.
2. Temperature/time selection key
3. Increase value key
4. Decrease value key
5. Time counter start key
6. Vacuum pump start key
7. Time selection indicator led
8. Temperature selection indicator led.
9. Display
10. Run pump indicator led
11. Run time indicator led

7. STARTING UP

DO NOT START UP THE EQUIPMENT UNTIL YOU ARE GOING TO USE IT



1. Fill up the pot with the food to cook and the liquid.
2. Check that the gasket and the fixing hoop are properly adjusted to the lid. See picture.
3. If the case of frying, attach the basket to the lifting device. See pictures.



Pic 6. Connect vacuum hose to the lid

4. Put the lid.
5. Put the pot on the hot plate.
6. Connect the vacuum hose to outlet on the lid. See picture
7. Fit temperature probe into the hole placed on the pot bottom to cook or to fry (see picture). To do impregnations at room temperature it is not necessary to connect the probe.



Pic 7. probe placed in the housing at the base of the pot

8. Switch on the main switch (1). To do impregnations at room temperature, be sure that the temperature on display is closed to 10°C.
9. Set a temperature. Press (2) key until led of temperature (8) lights up. Maintain the key (2) pressed while setting the desired temperature with keys (3) and (4). The set temperature will be shown on the display (9).
10. Set a time. Press (2) key until the led of the clock (7) lights up. Maintain (2) pressed while setting the desired time expressed in minutes with keys (3) and (4). The set time will be shown on the display.
11. Start up vacuum pump with (6) key. To ensure tightness, press firmly on the lid with the hand to start vacuum process.
12. Start up time counter with (5) key.

IF WE STOP THE VACUUM PUMP WHEN THE POT HAS ALREADY REACHED A HIGH VACUUM LEVEL AND WE NEED TO START IT AGAIN, IT WILL BE NECESSARY TO OPEN THE VACUUM VALVE (12) TO BREAK THE VACUUM.

IN ORDER TO BREAK THE VACUUM ONCE THE COOKING PROCESS IS FINISHED, DISCONNECT THE VACUUM HOSE FROM THE OUTLET OF THE LID, OR OPEN THE VACUUM VALVE (12) UNTIL THE VACUUM MEASURE GAUGE INDICATES 0.

¡ATENCIÓN! Tome las precauciones necesarias para evitar quemaduras. La placa puede estar a temperatura elevada incluso después de parar el equipo.



CAUTION! Take all caution in order to avoid burnings. Hotplate could remains at high temperature even after switching off equipment

8. MAINTENANCE / CLEANING

MAINTENANCE:

Before removing the cover, disconnect the equipment from the mains.

The manipulation of the internal electronic circuits of the oven by unauthorized personnel can cause an irreparable damage. Take it to one of the ICC's authorized technical services.

CLEANING:

For the cleaning of the different parts, we recommend the following products:

Cleaning of stainless steel: diluted vinegar.

Cleaning of plastic: diluted vinegar with a non abrasive cloth.

Cleaning inner pot: Use a liquid detergent and diluted vinegar.

9. TECHNICAL SPECIFICATIONS

TECHNICAL SPECIFICATIONS:

- Capacity of the pot:	10.5 litros
- Maximal vacuum:	-0,8 bar
- Temperature range	10-150°C
- Time range	1-99 min
- Resolution	1°C
- Set error	1°C
- Heating power	2000W
- Dimensions:(cm) High:	40
Width:	47
Depth:	47
- Weight:	20 kg
- Voltage supply	230V/50 Hz

SPARE PARTS

To guarantee the safety of the equipment, the spare parts must be purchased from ICC.

Vacuum measure gauge	16012
Vacuum pump	24207
Temperature probe	43120
Hotplate	32049
Basket with lid	05920
Switch	20017
Control circuit board	29304
Solid relay	36027

10. TROUBLESHOOTING

DESCRIPTION	CAUSE	RESOLUTION
It does not heat	Probe is not correctly installed	Check the placement of the probe as indicated in paragraph 7
	The heating element is melted	Contact the technical service for replacement
Error "Err"	Probe is not correctly connected	Check the placement of the probe as indicated in paragraph 7
	Make sure the probe is in its place	If the probe is not in use, it has to be in its place
	Probe is not connected	Connect it as shown in paragraph 7
	The probe cable is cut	Check the cable
The pump rotates but does not generate vacuum	There's a gasket that does not close properly	Check the lid gaskets and the tubes
		Check that the pump sucks air
Pump does not work	Pump does not work correctly	Contact the technical service for replacement